

THE TIME FOR CANNING.

THE CITY HOUSEKEEPER AND COUNTRY HOUSEWIFE ALIKE BEGIN THE FALL PRESERVING.

EXCELLENT RECIPES FURNISHED BY MRS. CHARLES H. PARKHURST, MRS. HENRY WARD BECHER, MRS. LYMAN ABBOTT AND MRS. LEMCKE, NOW LECTURING AT THE FOOD SHOW.

THE TIME of year for the fall canning and pickling has come. The city housekeeper returns with new vim and zest to her home duties, and the country housewife, who has hidden away with well-simulated if not entirely heartfelt regret to the last of her summer visitors, will enter upon the fall preserving with much greater interest than is ever aroused by the canning campaign of the heated months. Mrs. Charles H. Parkhurst, who was reared on a farm near Williamsburg, Mass., is past mistress in the art of pickling and preserving. Mrs. Parkhurst's mother used frequently to take extended trips during the summer months. It was then, left alone with an old servant, that the young housewife laid the foundation of future knowledge by many an experiment undertaken regardless of fruit or sugar consumed. A young married friend, whose school-teaching days had given little opportunity for the accumulation of culinary lore, was the sharer in these toils and triumphs. Many a batch of jelly that refused to "jell" and can of fruit that exploded in the dog days was the result of their joint labors. But Mrs. Parkhurst's fruit stays cannot be denied.

Some form of sweet or sour pickle is the constant accompaniment of the meat dishes on Dr. Parkhurst's board. This gives a needed touch of relish, since no highly spiced "made dishes" or French compounds appear on his table. Mrs. Parkhurst follows the following as her method of preparing her celebrated pickled peaches and pears:

"Make a syrup in the proportion of one quart of vinegar—adding, if very strong, a little water—to three pounds of sugar. Before adding the sugar, tip up a quantity of whole cloves in a piece of cheesecloth about ten inches square, put into the vinegar and cook a short time. Rub the down carefully from the peaches, but do not pare. Put as much fruit into the boiling syrup as will cover and cook until a straw may be passed through each peach. Take out the peaches with a skimmer, draining carefully, and put them on platters. This preserves the shape of the fruit and gives firmness to it. Add more peaches until all are used. It is better to put these pickles up in two-quart fruit jars. They are less liable to get broken with dipping into them; and if any remain over, they will be equally good for another season if put up this way. Pack the peaches in these

peach jars, adding alternately fruit and syrup, until the jars are brimming. If the syrup becomes too thin by the addition of the peach juice, boil down before filling up the jars. If it has become dark make a little fresh syrup to use for filling. Remove the cloves before using the syrup."

Mrs. Parkhurst picks pears in the same way, but sticks the cloves into the pears and adds cinnamon to the syrup. She uses clingstones in preference to freestone peaches for pickles, though she says it makes but little difference which are used, since as Dr. Parkhurst observes, "fruit serves as well as the sugar and vinegar."

Miss Henry Ward Becher, looking pale and thin after her fourth attack of whooping-cough, entered into the discussion of the preparation of fruit with all her old-time interest. Mrs. Becher is the widow of the most notable man of her day, Captain George Becher, for the contrariness of things! Mr. Becher cared but little for the pleasures of the table, and dishes that evoked the unbounded admiration of the world's best cooks were of no avail to him. His wife, however, is a lady of taste, and makes quite a half-teaspoonful of vinegar for every three quarts of liquor, and sufficient sugar to make a good rich syrup. Let all thinner slices, carefully skinning the fruit, be added to the liquor excepting the fruit with core, so as not to break it; let it boil up two or three times, skimming carefully; then put into the cans, fill up with the boiling syrup and cover tightly. In a few days you will have a delicious preserve of your fruit!"

Mrs. Lyman Abbott, when asked to contribute to the world's store of knowledge on the subject of preserving, laughingly said that her mother was a woman of whom she was not four to eight years old, and had become so thoroughly well versed in her ways of doing that she scarcely remembered her own recipes. However, after a moment's consultation with the "royal" son of a little cabinet manufacturer directly from the parlor, Mrs. Abbott was ready to give the following as the favorite preserve in the Abbott household:

"Gooseberry Jam.—Select gooseberries that are not yet ripe, but have a tender skin. Pick off the bows carefully, wash and drain. Bruise a few berries to make a little juice; add three-quarters of a pound of sugar to the pulp, and boil fifteen minutes; remove and drain the curmbers in a sieve. In the meantime, mix one pint of white-wine vinegar; add one-half ounce whole cinnamon and twelve whole cloves. As soon as the syrup boils put in as many berries as will cover the bottom of the pan, and boil ten minutes; transfer the curmbers to a stone or glass jar, and boil the remainder in the same way. When all are boiled, pour over the syrup, close the jar tightly and keep it in a cool place.

Preserved tomatoes for use in garnishing steaks and other meat dishes is another of Mrs. Lemcke's culinary triumphs. They are prepared as follows: Sweet Cucumber Pickle ("Zucker Gurken")—"Pare and cut in halves one dozen large yellow cucumbers; remove the seeds with a sharp knife, and then put them in a kettle, cover with boiling water, and to every three quarts of water one quart of vinegar, and boil fifteen minutes; remove and drain the cucumbers in a sieve. In the meantime, mix one pint of white-wine vinegar; add one-half ounce whole cinnamon and twelve whole cloves. As soon as the syrup boils put in as many cucumbers as will cover the bottom of the pan, and boil ten minutes; transfer the cucumbers to a stone or glass jar, and boil the remainder in the same way. When all are boiled, pour over the syrup, close the jar tightly and keep it in a cool place.

The sunshiny, homelike parlors, the close fellowship between mistress and maid, even the pleasant odor of fresh gingerbread that pervaded the little rooms, and the quiet of the Saturday evening was as nothing on below stairs, all harmonized well with the "no-nonsense" idea. It is not highly seasoned food or the free use of condiments that produces the best type of American manhood and womanhood.

Mrs. Lemcke, principal of the Brooklyn Cooking College, is most skillful in the preparation of unique tables of this kind. She gives the following choice recipes:

Sweet Cucumber Pickle ("Zucker Gurken")—"Pare and cut in halves one dozen large yellow cucumbers; remove the seeds with a sharp knife, and then put them in a kettle, cover with boiling water, and to every three quarts of water one quart of vinegar, and boil fifteen minutes; remove and drain the cucumbers in a sieve. In the meantime, mix one pint of white-wine vinegar; add one-half ounce whole cinnamon and twelve whole cloves. As soon as the syrup boils put in as many cucumbers as will cover the bottom of the pan, and boil ten minutes; transfer the cucumbers to a stone or glass jar, and boil the remainder in the same way. When all are boiled, pour over the syrup, close the jar tightly and keep it in a cool place.

The princess gown is to be much worn this season, and the Only Woman's Page has shown some handsome illustrations of this sensible and graceful style. No doubt the importance of comfortable and correct hygienic dressing, brought about by physical culture, has suggested the return and adoption of the princess gown, which has no belt. Physical culture对于身体和心灵都有好处。

Mrs. Abbott's recipe for making fruit has begun to ferment into some pickles.

"Pineapple Jam.—Put the fruit into the preserving kettle; boil and skim till clear. Then tip up in a small piece of thin muslin a few whole cloves and add a small quantity of cinnamon. Put them into the kettle, add the juice of one lemon, and boil the jam until it is done. Put them into the jars, and add a small amount of sugar to the top of each jar. If in good condition, these shillings set in a thin setting of old silver make excellent sleeve buttons and

mounts, whether for charms, scarfs, small brooches, sleeve buttons or links."

The silver pine-tree shilling ranges in price from \$5 to \$10, according to the special coinage. This particular shilling is one of the most interesting.

The counterpart of those silver shillings in which Captain John Hull, the mint-master, weighed out his buttoned daughter on her marriage to Samuel Sewall, will make from \$8 to \$10 each if in good condition. These shillings set in a thin setting of old silver make excellent sleeve buttons and

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